

**In the claims:**

The restricted claims are as follows:

1. (withdrawn) A method of making a cylindrical rolled up snack chip product, said method comprising the steps of  
making a dough by adding together a portion of flour, a portion of oil and a portion of salt;  
flattening a portion of the dough into a flattened pad;  
removing a portion of the flattened pad;  
rolling up the removed portion of the flattened pad to produce a precooked rolled chip;  
cooking the precooked rolled chip to produce a cooked rolled chip; and  
cooling the cooked rolled chip to produce the cylindrical snack chip product.
2. (withdrawn) The method of Claim 1 wherein said portion of flour comprising fifty to ninety percent of the total weight of said dough, said portion of oil comprising ten to fifty percent of the total weight of said dough, and said portion of salt comprising one to ten percent of the total weight of said dough.
3. (withdrawn) The method of Claim 2 wherein said portion of flour comprising about eighty percent of the total weight of said dough, said portion of oil comprising about seventeen percent of the total weight of said dough, and said portion of salt comprising about three percent of the total weight of said dough.
4. (withdrawn) The method of Claim 1 wherein said producing step further comprises adding a portion of seasoning into the dough.
5. (withdrawn) The method of Claim 4 wherein said seasoning is selected from the group consisting of onion powder, dehydrated onion pieces, garlic powder, dehydrated garlic pieces, pepper seeds, pepper pieces, barbecue sauce flavoring and cheese.

6. (withdrawn) The method of Claim 1 wherein said producing step further comprises adding a portion of sodium bicarbonate, a portion of yeast, a portion of malted barley flour and a portion of enzymes into the dough.
7. (withdrawn) The method of Claim 1 wherein said cooking is selected from the group consisting of frying, baking, and drying.
8. (withdrawn) The method of Claim 1 wherein said oil is selected from the group consisting of corn oil, cottonseed oil, sunflower oil, partially hydrogenated soybean oil, and partially hydrogenated vegetable oil shortening containing soybean oil and cottonseed oil.
9. (withdrawn) The method of Claim 1 wherein said flour is selected from the group consisting of corn flour, potato flour, and enriched wheat flour.
10. (withdrawn) The method of Claim 6 wherein the enriched wheat flour comprising wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin and folic acid.
11. (original) A cylindrical rolled up snack chip product made by the process comprising:  
producing a dough by adding together a portion of flour, a portion of oil and a portion of salt;  
flattening a portion of the dough into a flattened pad;  
removing a portion of the flattened pad;  
rolling up the removed portion of the flattened pad to produce a precooked rolled chip;  
cooking the precooked rolled chip to produce a cooked rolled chip; and  
cooling the cooked rolled chip to produce the product.
12. (original) The product of Claim 11 wherein said producing step further comprises adding a portion of seasoning into the dough.

13. (original) The product of Claim 11 wherein said producing step further comprises adding a portion of seasoning into the dough.

14. (original) The product of Claim 13 wherein said seasoning is selected from the group consisting of onion powder, dehydrated onion pieces, garlic powder, dehydrated garlic pieces, pepper seeds, pepper pieces, barbecue sauce flavoring and cheese.

15. (original) The product of Claim 11 wherein said producing step further comprises adding a a portion of sodium bicarbonate, a portion of yeast, a portion of malted barley flour and a portion of enzymes into the dough.

16. (original) The product of Claim 11 wherein said cooking is selected from the group consisting of frying, baking, and drying.

17. (original) The product of Claim 11 wherein said oil is selected from the group consisting of corn oil, cottonseed oil, sunflower oil, partially hydrogenated soybean oil, and partially hydrogenated vegetable oil shortening containing soybean oil and cottonseed oil.

18. The product of Claim 11 wherein said flour is selected from the group consisting of corn flour, potato flour, and enriched wheat flour.

19. (original) The product of Claim 18 wherein the enriched wheat flour comprising wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin and folic acid.

20. (withdrawn) A method of using a cylindrical rolled up snack chip product, said method of using comprising the steps of:

obtaining the product made by the process comprising:

producing a dough by adding together a portion of flour, a portion of oil and a

portion of salt, wherein said portion of flour comprising about eighty percent

of the total weight of said dough, said portion of oil comprising about

seventeen percent of the total weight of said dough, and said portion of salt comprising about three percent of the total weight of said dough;  
flattening a portion of the dough into a flattened pad;  
removing a portion of the flattened pad;  
rolling up the removed portion of the flattened pad to produce a precooked rolled chip;  
cooking the precooked rolled chip to produce a cooked rolled chip; and  
cooling the cooked rolled chip to produce the product;  
  
picking up the product;  
dipping one end of the product into a salsa sauce;  
swirling around the one end of the product dipped into the salsa sauce so that a portion of the salsa sauce adheres to the one end of the product;  
lifting up a portion of the salsa sauce adhering onto the one end of the product;  
inserting the one end of the product having the portion of salsa sauce adhering onto the one end of the product into a mouth;  
biting off the one end of the product having the portion of salsa sauce adhering onto the one end of the product when the one end of the product is inserted into the mouth.  
chewing up the bitten off one end of the product; and  
swallowing the chewed up bitten off one end of the product.

After restriction, the status of the claims is as shown above.

Respectfully submitted,



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